

## Nutrient Analysis Profile

1. District Name:
2. District Address:
3. School Name:
4. School Address:
5. Contact Name and Title:
6. Telephone Number:
7. Menu Planner(s): Centrally
8. Meal Planning Option Used:
9. Reviewer(s):
10. Period of Analysis:
11. Date of Onsite Visit:
12. Type(s) of Food Service Program:
13. Type of Site Where Food is Prepared:
14. Ages/Grades Participating in NSLP/SBP (District):
15. Age/Grade Grouping(S) Used in School :
16. Program Reviewed:
17. Combined B/L Analysis:
18. Offer Vs. Serve:
19. Ala Carte Available:
20. Can Students obtain reimbursable meal from Ala Carte line:
21. Adult Meals:
22. Special Needs Meals:

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Discussed with/Signature of School Official

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Date

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Submitted by/Signature of State Official

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Date

**Review the production record and observe preparation the day of the on-site visit.**

<b>Production Records</b>	<b>Yes/No</b>	<b>Comments</b>
<b>1. Are adequate production records maintained?</b>		.
<b>2. Do production records reflect production for the day, including menu items, condiments and portion sizes?</b>		.
<b>3. Are substitutions correctly recorded on the production records?</b>		
<b>4. Are foods, including processed products, consistent with those analyzed during the period of analysis?</b>		

**Interview school staff about nutrition education activities.**

<b>Nutrition Education</b>	<b>Comments</b>
<b>1. Describe what is the school/SFA is doing to promote a healthy lifestyle for their students</b>	.
<b>a. Training efforts for both School and Child Nutrition Staff?</b>	
<b>b. Nutrition education for students?</b>	.
<b>c. Team Nutrition?</b>	
<b>d. Outreach efforts (including community, Parent organizations, school boards)?</b>	.
<b>e. Nutrition disclosure?</b>	

### Progress Report

SFA/School:	
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### Recommendations

Recommendations for Program Improvement	Agreed Upon Action for Improvement	Dates
1.		